

Montana Chef Competition

Culinary Excellence Award

Silver Class: Dessert



Recipe Name: Blackberry Peach Crisp

Chef: Susan Kovatch

Restaurant: The Lighthouse Restaurant



Montana Ingredients: [Cream of the West](#) cereal

***Yield:** 6 servings*

Chef Profile:

Susan Kovatch, chef and owner of The Lighthouse Restaurant, nearly two miles west of Valier on highway 44, received a Silver Class award in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Kovatch has been at the Lighthouse for 15 years. Her Silver Class award was in the dessert category for a creation titled: Blackberry Peach Crisp. (See recipe.)

Her advice to aspiring cooks: "Be consistent and use fresh and quality ingredients for all entrées. You need to have a passion for food that will lead to a great success in this business."

<u>Amount</u>	<u>Ingredients</u>
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Fruit

1 cup	Sugar
2 Tbsp	Instant tapioca, ground (Grind in coffee grinder)
1 pinch	Salt
4 cup	Fresh or frozen blackberries
1½ lb.	Pitted and cubed peaches

Topping

1 cup	All-purpose flour
½ cup	Sugar
½ tsp	Baking powder
1 pinch	Salt
4 Tbsp	Unsalted butter, cubed
4 Tbsp	Almond paste
1	Egg
¼ tsp	Almond extract

¼ cup [Cream of the West](#) Roasted Wheat Cereal, cooked
⅓ cup Sliced almonds

Garnishes: Dollop of whipped cream

Method: Preheat oven to 400 degrees. Butter six 6 oz. ramekins.

Fruit

Combine sugar, tapioca and salt in a large mixing bowl. Prepare peaches by lobing off sides around pits and cutting flesh into chunks (do not peel fruit). Add fruit to sugar mixture, drizzle with lemon juice and toss together. Divide into Ramekins, place them on a baking sheet to catch drips, and bake 15 minutes, until fruit begins to release juices.

Topping

Blend flour, sugar, baking powder and salt for topping in a mixing bowl. Cut in butter and almond paste until it looks like a coarse meal. Combine egg, extract and cereal in a small bowl. Add to butter mixture and stir just to blend. Divide topping evenly among each Ramekin.

Sprinkle almonds on top of crisps and bake an additional 20-30 minutes, or until topping is golden and fruit juices are bubbly and thickened. Cool.